

80 G. CLAIMS

81 I claim:

- 82 1. cookies, the cookies having a formulation, the cookies comprising emulsified liquid
83 shortening composition comprising dietary fiber gel, water and lipid,
84 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
85 lipid is added in a prorated amount such that solids delivered by the dietary fiber gel represent 0.25
86 percent to 7.0 percent by weight of the overall cookie formulation, and
87 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
88 replaces an equal amount of fat used in an otherwise identical recipe of cookie that uses no
89 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.
- 90 2. cookie dough, the cookie dough having a formulation, the cookie dough comprising
91 emulsified liquid shortening composition comprising dietary fiber gel, water and lipid,
92 wherein the emulsified liquid shortening composition comprising dietary fiber gel, water and
93 lipid is added in a prorated amount such that solids contained within the dietary fiber gel represent
94 0.25 percent to 7.0 percent by weight of the overall cookie dough formulation, and
95 the emulsified liquid shortening composition comprising dietary fiber gel, water and lipid
96 replaces an equal amount of fat used in an otherwise identical recipe of cookie dough that uses no
97 emulsified liquid shortening compositions comprising dietary fiber gel, water and lipid.